FOUNDATION FOR
MEAT & POULTRY
RESEARCH & EDUCATION

2022-2023 Nutritional Science Request for Proposals

The Foundation for Meat and Poultry Research and Education (Foundation) is a non-profit research, education and information foundation established to study ways the meat and poultry industry can produce better, safer products and operate more efficiently. The Foundation funds a broad range of food safety, nutrition and consumer information projects.

The Foundation invites pre-proposals in the research areas of food safety, product quality and nutrition sciences. The research priorities were developed by the Foundation's Research Advisory Committee (Committee) and represent immediate research needs for Foundation funding. The Committee is comprised of leaders in industry, academia and government who volunteer their time to serve in this critical capacity.

Research pre-proposals will be reviewed by the Committee and selected pre-proposals will be recommended for a more comprehensive proposal. With this in mind, the pre-proposals should be as clear, concise and detailed as possible. Instructions on preproposal development and submission can be found here.

If you have any questions on the preproposal submission process or form, please reach out to Gheudé Hare ghare@meatinstitute.org. If you have any questions on the research priorities, please contact KatieRose McCullough, Ph.D., MPH at kmccullough@meatinstitute.org.Please submit your preproposals online by **5 p.m. ET on Friday, August 26**.

NS1 - Risk-benefit analysis on the consumption of minimally and further processed meat (including meat items that would be considered "ultra-processed" based on the NOVA Food Classification System or other similar classification systems) and poultry products as a component of a healthy diet and lifestyle.
- o Research may address potential risks or implications associated with eliminating or reducing minimally and further processed meat products from the diet. This could include nutrition status, water use, and environmental implications, among other outcomes.
- o Investigate potential changes to the USDA Food Patterns to improve ease of meeting nutrient recommendations *for each stage of life* (as defined by the 2020-2025 Dietary Guidelines). Food patterns should include a variety of food choices within pattern.
- o Investigate the implications of reducing key nutrients that can be difficult to meet in some dietary patterns. Nutrients of focus include high-quality protein, iron, choline, vitamin B12, D and E.

NS2 - Evaluate the role of further processed meat and poultry in various dietary patterns (including Healthy U.S.-Style, Healthy Mediterranean-Style, Healthy Vegetarian, DASH and other dietary patterns) consumed at each stage of life and:
   1) Growth, size, body composition, and risk of overweight and obesity;
   2) Risk of cardiovascular disease;
   3) Risk of type 2 diabetes;
   4) Risk of certain types of cancer.
   5) Mortality
   Proposals should include how further processed meat and poultry products fit in dietary patterns. Research may include modeling and other analyses, among other approaches.

NS3 - Investigate the relationship between types, ratios, and sources (animal based and non-animal based) of dietary fat consumed at *each stage of life* and neurocognitive development (birth to 18 years),

neurocognitive health throughout aging, risk of cancer, cardiovascular health, and all-cause mortality. Relationships could include developmental milestones.

NS4 - Evaluate how different dietary patterns meet, have difficulty meeting or cannot meet amino acid requirements.

NS5 - Investigate the role of minimally and further processed meat in supporting immune health and contributing to a healthy gut microbiome as well as nutrients needs.

NS6 - Lack of clarity and knowledge of meat and poultry items can lead to flawed nutritional studies not accurately including minimally and further processed meat and poultry products into different dietary patterns. Evaluate the accuracy of commonly referred to observational nutrition studies in classifying minimally and further processed meat items. For example, Conduct a side by side comparison of meat and poultry terms in leading referenced publications with the AMSA Meat Science Lexicon.